

A Recipe From *tikkido*

Applesauce Spice Mini Muffins

<https://tikkido.com/blog/mississippi-applesauce-spice-muffin-recipe>

Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 2 cups applesauce (unsweetened)
- 1 Tablespoon cinnamon
- 2 teaspoons allspice
- 1 teaspoon cloves
- 1 teaspoon salt
- 2 teaspoons baking soda
- 4 cups flour
- 1 cup chopped nuts (optional)
- powdered sugar (for dusting)

Instructions:

1. Cream butter and sugar together. Add eggs one at a time, beating after each addition.
2. Mix in applesauce and spices.
3. Sift together the salt, baking soda, and flour. Add to applesauce mixture and beat well.
4. If using nuts, stir in to the batter now.
5. Bake in a lined or lightly greased miniature muffin tin at 350 degrees Fahrenheit for approximately 10 minutes. Makes 84 mini muffins.
6. When cool, sprinkle with powdered sugar.



